

# FUNCTION MENU

£40 PER PERSON

## STARTERS

Leek & Potato Velouté

Rarebit gnocci

Chicken Consommé

Pulled Chicken, Herb Dumplings

Pig's Head Croquette

Piccalilli, Black Pudding, Burnt Apple Ketchup

Wild Mushroom Arancini (VG)

Truffle Aioli

Smoked Salmon Mousse

Crème Fraîche, Lime & Dill

## MAIN COURSES

Pan-Roasted Herb-Fed Chicken

Risotto Milanese, Aged Parmesan

Slow-Cooked Belly Pork

Potato, Apple, Sprouting Broccoli, Cider Jus

Wild Mushroom Pithivier (VG)

Roasted Onion Fricassée, Herb Sauce

Baked Cod Loin

Chorizo, Tomato, Olive & Potato

## DESSERTS

Pecan Pie

Butterscotch Ice Cream

Cereal Milk Panna Cotta

Caramelised Cornflakes

Lemon Mess

Meringue, Curd, Lime & Black Pepper

Chocolate Brownie

Vanilla Ice Cream

# FUNCTION MENU

£55 PER PERSON

## STARTERS

Chicken Consommé

Pulled Chicken, Herb Dumplings

Lamb Shawarma Bon Bons

Lime-Pickled Onions, Harissa Mayonnaise

King Oyster Mushroom

Celeriac & Saffron Arancini, Artichoke

Kentucky-Fried King Prawns

Buttermilk Ranch, Seaweed Hot Sauce

## MAIN COURSES

Roasted Duck

Celeriac Remoulade, Cherry, Bulgar Wheat, Duck Leg Bon Bon

Beef Shin Croquette

Potato, Sprouting Broccoli, Red Wine Jus

Shepherd-less Pie (VG)

Lentil Ragù, Whipped Potato, Burnt Carrots

Roasted Hake

Welsh Mussel & Sea Herb Broth, Gnocchi

## DESSERTS & CHEESE

Treacle Tart

Clotted Cream Ice Cream

Pistachio Mille-Feuille

Frozen Raspberry Granita

Mango Parfait

Coconut Sticky Rice

Selection of Welsh Cheeses

Crackers & Chutney

*The Goat*



## JOIN OUR WIFI

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(VG) Vegan  
Food Allergies and Intolerances –  
some of our food and drinks may contain allergens.  
Please ask a member of staff for more information.

